



DINNER

€78 Short Menu - Canapés + Breads + Starter + Main Course

€98 Full Menu - Canapés + Breads + Starter + Main Course + Dessert + Petit Fours

Canapés

Cais Na Tire Gougère | Black Truffle Arancini

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Carrot Tartare, Home-Made Ricotta, Smoked Star Anise, Carrot Purée, Sea Buckthorn

Torched & Poached Sea Trout, Beurre Blanc, Kombu, Dill, Potato, Compressed Cucumber

Seared Foie Gras, Umeboshi, Pain d'épices, Hibiscus, Parfait, Pedro Ximénez

Scallop Ceviche, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Main Courses

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

Artichoke Tart, Lemon Gastrique, Crème Fraîche, Artichoke Velouté, Pomme Soufflé

Lacquered Pork Fillet, Alsace Bacon, Black Garlic, Salsify, Braised Pork Belly, Smoked Paprika

Black Sole with Scallop Mousse, Green Asparagus, Smoked Eel, Broccoli Purée, Champagne Sauce

Dry Aged Fillet of Beef, Caramelised Onion Purée, Roscoff Onion, Truffle Pomme Anna, Veal Jus, +€9

Desserts & Cheese

Brown Butter Frangipane, Crème Chantilly, Poached Pear, Pear Sorbet

Manjari Chocolate Mousse, Jivara & Tonka Bean Ganache, Mango Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Preparation)

Sheridan's Artisan Cheeses x 3 with Fruit Preserve & Accompaniments, +€8

Petit Fours

Salted Caramel Chocolate Truffle | Jivara Bonbon, Umeboshi Caramel, Dulcey Ganache

Side Accompaniment

Pomme Mousseline €8 | Green Beans with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.

We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

Allergens menu available on request.